



Nutella[®] French toast with cranberries

Cakes / Mini Cakes | Breakfast | Mid-morning | World Nutella® Day



For 15 portions

225 gr Nutella

15 slices of French brioche, 2 fingers thick 250 gr fresh cranberries 40 gr butter 2 eggs 120 ml milk

Total preparation time: 35 min

PREPARATION





- 1. In a bowl, make the cream by beating the eggs and milk.
- 2. Heat a skillet over medium-high heat.



3. Dip a sandwich in the mixture for about 30 seconds. Turn it over and wait another 30 seconds.





- 4. Take the brioche out of the mixture and cooked it in the pan with some butter.
- 5. Cook the brioches until they are well toasted and remove them.

PRESENTATION



1. Serve the French toast still hot with the cranberries and Nutella on top like a topping.

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